



# CAMBRIDGE DINING CO

## SUMMER PARTY

A more relaxed food service with great quality and flavour. Served from food stalls or canapés style, our Chefs provide theatre by cooking fresh, quality meat options in front of your guests. Our experienced event team can help guide you as to the most suited menu options to select for your event.

## STREET FOOD

Within each option we will provide vegetarian, vegan, special diet options & alternatives for children.

**Italian Porchetta Ciabatta**  
Pork Belly & Salsa Verde

**Stuffed Focaccia**  
Mortadella, Pistachio Pesto & Burrata

**Crispy Hake Taco**  
Radicchio, Mizuna & Tomatillo Salsa

**Beef Asador**  
Roast Sirloin, Hash Brown & Chimmichurri

**Cumin Braised Beef Shin**  
Slow Braised Pulled Beef, Rice Noodles, Soy & Red Pepper

**Lamb Bhuna Loaded Bombay Potatoes**  
Mango Chutney, Peanut, Coconut & Garlic Yoghurt

**Smokehouse Brioche**  
Smoked Beef Brisket, Aioli, Sauerkraut & Truffle Cheese Sauce

**Samosa Chaat**  
Vegetable Samosas, Chana Masala, Chutney, Bombay Mix (vg)

**Hot Dog Co.**  
Pork or Veggie Frankfurter, Brioche Roll & Topping. Topping Choice: NY Style, Korean or Sloppy Joe

**Shawarma Shack**  
Yoghurt Chicken or Tikka Halloumi, Pickled Red Onions, Pomegranate, Coriander, Hummus & Khobez

**Chicken & Waffle**  
Crispy Panko Chicken, Belgium Waffle, Crispy Streaky Bacon, Maple Syrup & Buttermilk

**Mac-In-A-Box**  
Crispy Mac & Cheese Fritter, Crispy Onions, Black Garlic & Mojo Verde (v)

## SUMMER FEAST

Our Summer Feast is our most relaxed service. A selection of delicious meats & summer salads served buffet style. Guests are called to the buffet to select their choices followed by a salad & sauce station with our homemade bread.

### FROM THE BBQ

Select three options

**Roast Sirloin**  
Chimmichurri

**Tikka Paneer Skewer**  
Mango Chutney (v)

**Beef Espetadas**  
Bay Leaf & Herb Butter

**Mexican Stuffed Sweet Potato**  
Ratatouille & Mole Coloradito (vg)

**Rolled & Roasted Pork Belly**  
Apple Sauce

**Crispy Cauliflower**  
Tamarind Sauce & Spring Onions (vg)

**Garlic & Yoghurt Chicken Sheesh**  
Ezme Dip

**Pulled Lamb Shoulder**  
Pomegranate & Mint Yoghurt

**Jerk Chicken**  
Grilled Sweetcorn & BBQ Sauce

**Lamb Kofta**  
Sumac & Parsley Onions

**Grilled Halloumi**  
Lemon & Herb Marinade (v)

**Grilled King Prawn Skewer**  
Sweet & Smokey Honey Drizzle

### SIDES & SALADS

Select three options

**Kohlrabi & Beetroot Slaw**  
Crispy Onion & Tahini Dressing (vg)

**Green Leaf Salad**  
Tomato, Cucumber & Radish (vg)

**Watermelon & Orange Salad**  
Ratte Potato Salad & Dill Emulsion (vg)

**New Potato & Fennel Salad**  
Dill, Chive & Horseradish Mayo (vg)

**Radicchio, Walnuts & Endive Salad**  
Pomegranate & Orange Dressing (vg)

**Pak Choi & Carrot Noodle Salad**  
Cucumber Kimchi & Soy

**Asian Wild Rice**  
Spring Onions, Shredded Cabbage & Miso Maple Vinaigrette (vg)

**Traditional Panzanella**  
Beef Tomato, Basil, Capers, Sourdough Croutons & Anchovies

**Niçoise Salad**  
Green Beans, New Potato, Olives, Boiled Egg & Vinaigrette

**Indian Spiced Charred Squash**  
Lentil, Chickpea, Baby Spinach, Madras Yoghurt & Dukka (vg)

**Cali Superfood Salad**  
Red & Black Quinoa, Sweetcorn, Goji Berries & Crispy Kale (vg)

**Caesar Salad**  
Romaine Lettuce, Parmesan & Sourdough Croutons (v)

### SWEET BOWLS

Select two options

**Lemon Curd**  
Feuilletine & Fresh Raspberry (v)

**Dark Chocolate Delice**  
Salted Caramel, Peanut & Lime (v)

**Coconut Panna Cotta**  
Lime & Tropical Fruit Salsa (vg)

**Mango Cheesecake**  
White Chocolate & Mojito Gel

### STREET FOOD DESSERTS

**Giant Profiterole**  
Rhubarb Compote & Custard (v)

**Cocoa Tiramisu**  
Coffee & Mascarpone (v)

**Loaded Cheesecake**  
Fresh Strawberries, Whipped Cream & Strawberry Sauce (v)

**Summer Pavlova**  
Caramel Poached Pineapple, Rum Syrup & Passion Fruit (v)

We can serve desserts to guests in a canapés style or from a styled station. Please speak to the team for more options.